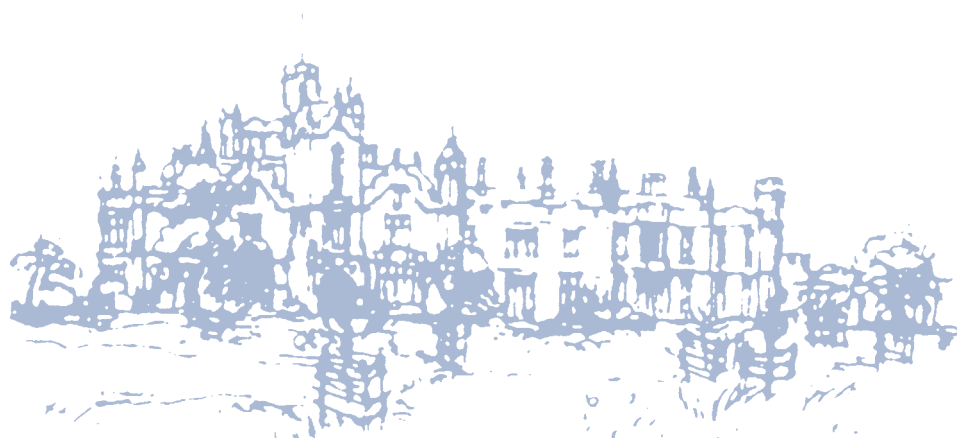


dine at allerton castle



Making every event special with a symphony of flavours and styles perfectly orchestrated to create your perfect event.

Dine at Allerton have the experience and ability to look after all your events; from wedding celebrations to corporate entertainment.

We are proud to work at Allerton Castle and to provide our service in the memorable interior of England's most important Gothic Castle or a marquee in the beautiful grounds.

Your Dine Event Manager will create your perfect event; from writing menus specifically for you, through to arranging entertainment, theming and those all important finishing touches...

dine at allerton



For further inspiration, menus and venues
visit our website: www.allertoncastle.co.uk
or contact the events office on 01423 331123

Ref: AP11



dine simply service

Dine is proud to have been granted membership of the International Special Events Society, further evidence that Dine delivers the highest standard of food service.



Dine is an award winning company with years of special event experience. Our team have a fantastic range of creative ideas to ensure that your event reflects your personal style.

Your Event Manager will assist you every step of the way and is available via telephone, fax or email.

Dine's complete planning service includes assisting you to perfect your schedule for the day, advice on table plans and providing inspiration for other details such as flower arrangements. This is all part of our service.

We listen carefully to your ideas and preferences and only then do we write menus based on your tastes to help you create a stylish and memorable celebration.

Dine will provide you with your own Event Manager and professional, friendly staff who are always fully briefed on your event. This ensures that the day goes exactly the way you planned. Your Event Manager is on-site all day to offer support and will gladly undertake the role of toastmaster.

We can also arrange all elements of your event, from flowers and entertainment, to cakes and costumes.

Dine do not charge for organising any of the above; it is all part of our service.

dine at allerton



your **celebration** package includes

Event Manager

A Dine Event Manager who will take the strain and run your day, assist with the planning, toastmastering and ensure the event runs perfectly.

Planning Service

Dine's Planning service. We will create a menu based on your style and preferences, advise on your schedule, book entertainment and even provide transport.

3 Courses

A 3 course menu with warm continental breads, coffees and chocolates. We even have herbal teas just in case...

A discount and gift bag for all children of 12 years and under.

Tableware

Smart white table linen, fine white bone china, uncut crystal glassware and silver cutlery. Speak to your Event Manager about our different ranges of china, cutlery and glassware.

We even include a table for your cake, cake stand & cake knife, table numbers and an easel for your table plan.

A Skilled Team

The friendly, smart and highly trained Dine Staff Team.

Evening Staff Team to run your bar and event until the final guest departs.

Your Event Manager will support you throughout.

Design

Dine's design and booking service to assist with planning and arranging your flowers, photographs, stationery, theming and entertainment.

Facilities

Dine at Allerton offers a range of impressive facilities and better flexibility than many comparable venues, not to mention our award winning food and service.

dine at allerton



allerton castle flowers & entertainment

Flowers & Entertainment

Imagine your guests being greeted with an elegant Jazz Trio on the terrace at Allerton Castle, or dazzled by a circus troupe of fire eaters, stilt walkers and jugglers. With Dine, the choice is yours...

As part of Dine's total planning service, your Event Manager would normally book the whole range of services on your behalf, including your Flowers, Disco and Entertainment.

Please speak to your Event Manager and they will be happy to recommend some options which are based on your style and preferences.

www.dine-services.com

dine at allerton



allerton castle marquees, theming & lighting

Marquees, Theming & Lighting

A romantic marquee in the grounds of Allerton Castle creates an unforgettable setting.

We have extensive experience in the provision of Dine Marquees at a wide variety of venues and private locations.

Please ask your Event Manager for your Dine Marquee quote.

All of our marquees are specifically designed for your event and can include suspended flooring, new carpets, thermostatically controlled heating, luxury toilets with Molton Brown toiletries and panoramic windows to take advantage of the spectacular views...

Lighting is an essential element of any event; ask your Event Manager for options including general uplighting and garden lighting.

dine at allerton



the venue hire

allerton castle

Exclusive Hire fee at £39 per guest•

The **exclusive hire** of this award-winning venue includes the use of the Ballroom for your wedding breakfast, along with the Great Hall, complete with its magnificent 80 foot high ceiling and stained glass windows. The Conservatory is also included and is a perfect spot for your guests to relax in a quieter space. The Castle's extensive grounds and the Memorial Gardens are also available for the enjoyment of your guests.

Your choice of the Castle's other rooms can then be tailored to your individual requirements.

The Great Hall is a spectacular setting for a Civil Ceremony and the opulent Drawing Room can be added for the signing of the Register. You can also choose to prepare for your Ceremony in one of the Castle Bedchambers, with these and the Palace Suite also available for you to stay overnight.

The Billiard Room can be hired for the Groom and his party to relax in and enjoy some pre-ceremony drinks and this is also perfect as a 'quiet room' later in the evening.

Ceremony in Great Hall £750	Drawing Room for Signing £50	Billiard Room £100
Palace (Bridal) Suite £200 + vat*	Tudor Suites £160 + vat each*	Suite pre-ceremony £50 + vat*

*only the bedrooms are subject to vat



All prices are based on a minimum of 80 guests unless specifically agreed in correspondence with you.

- Your contract and pricing for the venue and rooms will be with The Rolph Foundation and with Dine at Allerton (Garritt Caterers Ltd) for the food & service.

the celebration packages

the allerton

The Allerton Package exists for those who enjoy the finer things in life; 3 Canapé Bites, followed by a 3 course menu, taken from extensive options, which even have a selection of delicious items such as Fillet of Beef and our Famous Trio of Desserts. The flexibility of the Allerton Package offer is demonstrated by the fact that you can replace pudding with Yorkshire Cheeses or Canapés with Tapas.

We are delighted to offer you a menu tasting as part of the above package.

This package at £75 + vat includes:

- Dine's Event Manager and Award-winning Team
- Event Planning & Toastmastering
- 3 Bite Canapé Menu
- 3 Courses, Coffee, Tea & Chocolates
- Smart Linen, China & Glassware
- Stand for your Table Plan & Table Number Stands
- Complimentary Tasting for the Happy Couple

the castle

The Castle Package offers excellent value by including a 3 course dinner from our 'Castle' range of menus with Coffee & Chocolates.

This package also has the flexibility to upgrade certain items.

This package at £58 + vat includes:

- Dine's Event Manager and Award-winning Team
- Event Planning & Toastmastering
- 3 Courses, Coffee, Tea & Chocolates
- Smart Linen, China & Glassware
- Stand for your Table Plan & Table Number Stands



dine at allerton castle



www.allertoncastle.co.uk

the drinks packages

Select a drinks package to complement your menu choices...simply the best way to make an impression.



The 'Champagne' Package

Your choice of two of the following: Pink Bubbles, Cranberry & Orange Juice, Mineral Water, House Wine. Pimm's or your favourite Beers on arrival - plus a top up for your guests.

1/2 Bottle of House Wine with your meal
1 Glass of House Champagne

£22.50 + vat per guest

Includes 4 bottles of mineral water per 10 guests

The 'Sparkling' Package

Glass of our Sparkling Wine Blush on arrival.

1/2 Bottle of House Wine with your meal
1 Glass of Sparkling Wine

£20.50 + vat per guest

Includes 4 bottles of mineral water per 10 guests

Drinks packages must be purchased for all of your guests. Each package can be tailored to suit your preference. Why not upgrade the wine to one of your favourites?

dine at **allerton** canapé menu

Mini Prawn Cocktail

Chive Marie Rose, smoked paprika

Baby Cumberland Sausage

Honey & grain mustard glaze

'Caesar Salad' v

Shavings of parmesan & roasted red peppers, sunblushed tomato with quail's egg

Tartlets of Arabiatta v

Topped with a quail's egg dusted with paprika

Caprini Goat's Cheese v

With pesto, sunblushed cherry tomato & toasted pinenuts

Selection of Imperial Dim Sum

With a soy, honey & toasted sesame dip

Mini Yorkshire Pudding

Rare roast beef & creamed horseradish

Oak Roasted Smoked Salmon

On blinis, sour cream, black pepper & lemon oil

Mini Toad in the Hole

Mustard Yorkshire pudding

Filo King Prawns

Marinated in ginger & chilli, with sweet chilli dip

Duck Spring Rolls

Plum and black treacle compote

Tarragon & Wild Mushroom Crostini

Herb mascarpone

Black Pudding on Potato Scone

Rosemary & apple compote

Thai Chicken Sate

Peanut & lime dip

Parmesan & Rosemary Shortbread

Feta, black olive & tomato

Mediterranean 'Mezze' Bruschetta

topped with hummus, olives & sunblushed tomatoes



All canapés are £1.95 + vat per bite

allerton starters

Tartlets of Smoked Chicken

Caramelised shallots & sweet roasted peppers, tomato jam, herb leaf,
v if offered with asparagus instead of chicken

Roasted Plum Tomato Soup v

Basil pesto & lemon oil

Chargrilled Lemon Chicken

Smoky bacon & beef tomato in a warm muffin with mustard hollandaise
v if offered with asparagus & red pepper instead of chicken & bacon

Haddock & Spring Onion Fishcakes

Herb leaf salad, sweet chilli & cucumber salsa

Classic French Onion Soup v

Baked gruyere cheese crouton

Dine Simply "Prawn Cocktail"

Horseradish Marie Rose & sunblushed tomatoes

Smoked Salmon

Diced shallot & sweet dill pickles, horseradish & beetroot cream dressing

Greek Lamb & Cherry Tomato Brochette "Souvlaki"

Mini Greek salad, tzatsiki dressing

Four Cheese Ravioli v

Chunky tomato fondue with black olives, lemon thyme oil

Salad of Roasted Oak Smoked Salmon

Crisp romaine salad slow roasted vine tomatoes, asparagus tips, creamy dill dressing

Camembert Spring Roll v

Apple, cider & sultana chutney

Creamed Wild & Chestnut Mushrooms

Thyme & smoked paprika crouton

Oak Smoked Salmon Paté

Lime & chive mascarpone cream, herb leaf salad

Trio of Melon v

Honeydew, cantaloupe & watermelon, honey, lime & mint dressing

Chicken Liver & Black Pepper Terrine

Redcurrant & apricot jam, rocket leaves

Ham Hock Terrine

Pea & mint relish, herb leaf salad

Smoked Haddock Gratin

Diced plum tomatoes in a creamy white wine sauce



allerton main courses

Fillet of Salmon

Chilli & orange glaze, creamed leeks

“Pot Roast” Chicken Fillet

Button onions, carrots & asparagus, new potatoes & chervil

Barbecued Chump of Lamb

Pesto crushed new potatoes, chorizo & pancetta casserole, redcurrant & sweet basil sauce

Supreme of Chicken Chasseur

Mushroom & tomato rösti, tarragon sauce

Sirloin of Beef

Bourguignon confit with button onions, wild & field mushrooms in rich red wine sauce, olive oil & black pepper mash, sugar snap peas
£2.00 + vat supplement

Seared Sea Bass

Beurre blanc, wilted spinach
£2.00 + vat supplement

Classic ‘Lemon Salt Roasted’ Chicken

Sage & apricot stuffing, pork & herb chipolata wrapped in smoky bacon baby roast potatoes

Roast Leg of Herb Crusted Lamb

Minted mash & sugar snap peas, redcurrant jus

Roasted Yorkshire Top Rump of Beef

Individual Yorkshire puddings, roasted root vegetables, baby roast potatoes, traditional gravy & watercress

Confit of Honey & Thyme Duck

Potato, smoked bacon & mushroom gratin, red cabbage, thyme & port sauce

Individual Rump Steak & Wild Mushroom Pie

Chunky chips served with Caesar salad or summer vegetables

Chargrilled Beef Mignon Steaks

Classic peppercorn sauce and gratin potatoes

Smoked Paprika Chicken Fillet

Saffron & vegetable paella, red pepper & saffron dressing, rocket & sunblushed tomato salad

Slow Braised Shoulder of Lamb

Buttered spring cabbage, Boulangere potatoes, lamb gravy



allerton main courses

Salmon, Dill & Flaky Pastry Pie

Creamy butter mash, white wine beurre blanc, garden peas

Herb Crusted Chicken Escalope

Creamed mushroom sauce, new potatoes

Cured Slow Cooked Loin of Pork

Colcannon, pickled plums & seared onions, calvados cream sauce

Fillet of Chicken wrapped in Parma Ham

On button onions with garden peas, grain mustard & tarragon cream sauce



Lamb Tagine

Sweet potato mash, pickled lemons, mini naan breads

Cumberland Sausage

Creamy mash, crispy onions, rich red wine sauce

Chicken Cordon Bleu & Bavarian Ham

Fillet of chicken, filled with gruyere cheese & coated with a herb crumb, tomato rösti, Madeira & thyme sauce

£2.00 + vat supplement

Simply Lamb Chops

Savoy cabbage, watercress, roasted vine tomatoes, minted new potatoes, Portobello mushroom & lamb gravy

Roast Fillet of Beef

Fondant potato & crispy leeks, red wine jus

£4.00 + vat supplement

Rack of Lamb with Rosemary

Rock salt & redcurrant glaze

£3.00 + vat supplement

Chilli Glazed Belly Pork

Hoi sin pak choi, lemon grass mash, sugar snap peas

Please note that we aim to serve our beef medium rare.



allerton desserts

Brûléed Zesty Lime & Lemon Tart

Strawberry compote

Individual Summer Puddings

Lime crème fraîche

Baked Vanilla Cheesecake

Rich chocolate sauce

French Apple Tart

Vanilla glaze, cinnamon cream

Dark Chocolate Truffle

Organic cocoa powder, black cherry compote

Madagascan Vanilla Crème Brûlée

Almond shortbread

Bitter Chocolate & Cointreau Terrine

Zesty cointreau coulis

Blueberry Cheesecake

Vanilla dressing

Apple, Cinnamon & Blackberry Crumble

Hot vanilla custard

Sticky Toffee Pudding

Vanilla Anglaise

Hot Chocolate Fudge Cake

Berry compote, hot chocolate sauce



allerton desserts

Hot Chocolate Fondant

Vanilla pod ice cream, summer berries
£3.00 + vat supplement

Raspberry & Almond Tart

Raspberry coulis

The Dine Trio of Desserts:-

Mini toffee pudding
Crème brulee
Tarte framboise
£4.00 + vat supplement

Bread & Butter Pudding

Grand Marnier plumped sultanas and cured orange rind,
hot vanilla custard

Coffee & Chocolates

Cheese Platter to include;

Mature Cheddar, Brie, Wensleydale, grapes, celery & water biscuits

or choose cheese as an additional course **£5.95 + vat per guest**

A glass of Port for your guests **£3.50 + vat per guest**

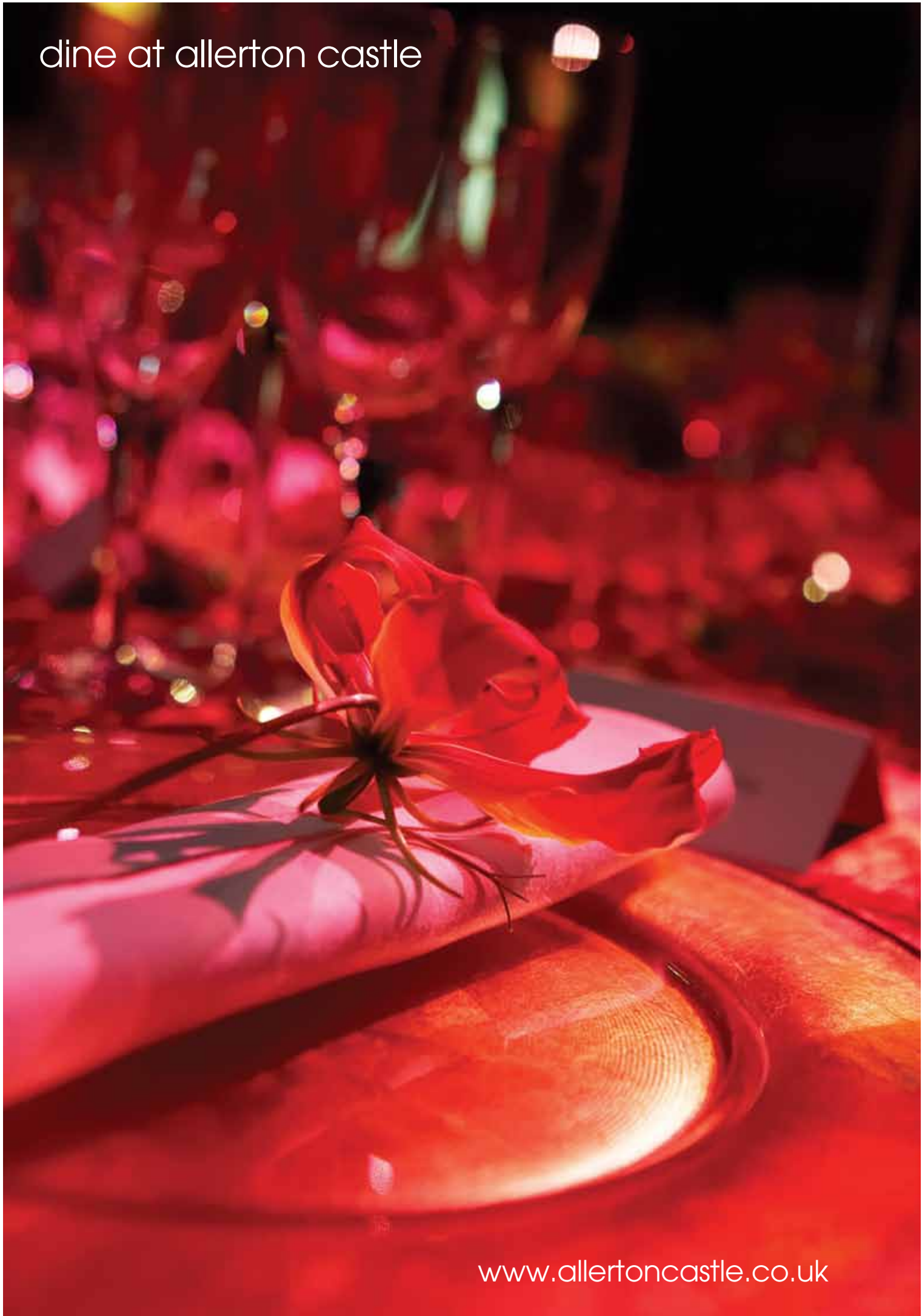
We are happy to serve a soup, fish or sorbet course or a cheese course

We can also provide a Cheese Wedding Cake

- please ask for details



dine at allerton castle



www.allertoncastle.co.uk

castle starters

Classic French Onion Soup

Baked Gruyere cheese crouton

Roasted Plum Tomato Soup v

Basil pesto & lemon oil

Chicken Liver & Black Pepper Terrine

Redcurrant & apricot jam, rocket leaves

Trio of Melon v

Honeydew, cantaloupe & watermelon, honey, lime & mint dressing

Roasted Oak Smoked Salmon

Salad of crisp Romaine salad,
slow roast vine tomatoes,
asparagus tips, creamy dill dressing

Tartlets of Smoked Chicken

Caramelised shallots & sweet roasted peppers,
tomato jam, herb leaf,
v if offered with asparagus instead of chicken

Oak Smoked Salmon Pate

Lime & chive mascarpone cream,
herb leaf salad

Baked Tartlet of Caramelised Shallots & Goat's Cheese

Tomato & chive concasse, balsamic dressing



castle main courses

Fillet of Salmon

Chilli & orange glaze, creamed leeks

Barbecued Chump of Lamb

Pesto crushed new potatoes,
chorizo & pancetta casserole,
redcurrant & sweet basil sauce
£2.00 + vat supplement

Lamb Tagine

Sweet potato mash, pickled lemons, mini naan breads

Cured Slow Cooked Loin of Pork

Colcannon, pickled plums & seared onions,
calvados cream sauce

“Pot Roast” Chicken Fillet

Button onions, carrots & asparagus,
new potatoes & chervil

Chilli Glazed Belly Pork

Hoi sin pak choi, lemon grass mash, sugar snap peas

Smoked Paprika Chicken Fillet

Saffron & vegetable paella, red pepper & saffron dressing,
rocket & sunblushed tomato salad

Supreme of Chicken Chasseur

Mushroom & tomato rösti, tarragon sauce

Cumberland Sausage

Creamy mash, crispy onions, rich red wine sauce



castle desserts

Brûléed Zesty Lime & Lemon Tart

Strawberry compote

Individual Summer Puddings

Lime crème fraîche

Baked Vanilla Cheesecake

Rich chocolate sauce

Hot Chocolate Fudge Cake

Berry compote, hot chocolate sauce

Raspberry & Almond Tart

Raspberry coulis

Blueberry Cheesecake

Vanilla dressing

Bitter Chocolate & Cointreau Terrine

Zesty cointreau coulis

French Apple Tart

Vanilla glaze, cinnamon cream

••••

Coffee & Chocolates

We are happy to serve a soup, fish or sorbet course or a cheese course.

We can also provide a Cheese Wedding Cake – please ask for details



dine at allerton vegetarian menu

Naturally, there are hundreds of possibilities; these options are designed to offer you some initial ideas. These can be served to your vegetarian guests or the whole party...

Starter Options

'Caesar' Salad

Carpaccio of peppers & sunblushed tomatoes, red pesto croutons, creamy garlic & herb dressing

Baked Tartlets of Caramelised Shallots & Goat's Cheese

Tomato & chive concasse, balsamic dressing

Sweet Pepper & Chilli Tart Tartin

Asparagus & summer salad

Trio of Melon

Honeydew, cantaloupe & watermelon, honey, lime & mint dressing

Camembert Spring Roll

Apple, cider & sultana chutney

Main Course Options

Four Cheese Ravioli

Chunky tomato fondue with black olives, lemon thyme oil

Spinach & Ricotta Parcel

Red pepper coulis

Vegetarian Toad in the Hole

Onion gravy, creamy chive mash

Saffron Risotto

Parmesan & tomato oil

Vegetable Paella

Roast pepper sauce, rocket salad

Filo Tartlet of Wild & Field Mushrooms

Red onion puree, thyme hollandaise & tomato compote



dine at allerton children's menu

We normally recommend that we provide a smaller and simpler version of your chosen menu. However, should you wish to offer your younger guests (12 and under) a specific menu, here are some ideas:

Starter Options

Melon Tower

Fresh strawberries & fruit coulis

Pasta Shapes

Sautéed chicken & plum tomato

Main Course Options

Chicken Goujons

Roasted tomato sauce, potato wedges

Homemade Mini Vegetarian Pizzas

Green summer salad

Cod Fillet Fish Fingers

Chunky chips & peas

Mini Meatballs in Tomato Sauce

Penne pasta

Cumberland Sausage Rings

Creamy mash potatoes

Dessert Options

Chocolate Brownie

Vanilla cream

Blueberry Muffin

Cinnamon sauce

Lemon Cheesecake

Berry fruit compote

Dine provides a children's "goody bag"

£30.00 + vat per guest

Please note this does not include any arrival drinks



unique concepts for a memorable day

We believe that our Allerton and Castle Packages will offer a memorable celebration for all your guests, but it might also be worth considering the following concepts for your day:



The Informal Celebration

Guests arrive at the Castle to be greeted with Pimm's, a Cocktail or Champagne of your choice and are then entertained with Stylish and Substantial Canapés while a Jazz Trio plays. The Canapé Menu can include our Bowl Food Menu, Pudding Canapés and a Selection of Canapés straight from the Barbecue.

The Summer Terrace Party

While the Pimm's is flowing a wandering trio of musicians entertains guests as they enjoy the initial Canapé nibbles. When your photographs in this spectacular setting are complete, the Barbecues begin and offer guests anything from Fillet Steak, through to handmade Sausages and Giant Tiger Prawns.

Your choice of Barbecue is complemented by a stylish Buffet, laden with Salads, griddled Ciabatta and Condiments.

Your Imagination and our Expertise can combine to create a special and unique day. Just tell your Event Manager all of those thoughts and ideas and we can turn them into reality for you.

Evening Temptations

Our Evening Menus are perfect for entertaining your evening guests and topping up those who have been dancing hard later in the evening.

The following pages feature our most popular choices and range from a simple Bacon Sandwich, through to our more varied 'Mediterranean Fusion' Buffet Menu.

dine [at allerton](#)



dine at allerton evening temptations menu

Hot Sandwiches

Bacon sandwich in a floured bap
Sausage sandwich in a floured bap
Cheese & tomato croissant
Hot dog, Frenchies mustard, caramelised onions
Choice of ketchup, relishes & mustards (choose two types)

£6.00 + vat per guest**

Paninis

Brie & caramelised onions
All day brunch
Ham, cheese & tomato
These are a perfect companion to dancing the night away (choose two)

£7.50 + vat per guest**

Add spicy potato wedges @ **£1.80 + vat per guest**

Evening Cheeseboard & Cold Cuts Menu

A round platter loaded with a selection of cheeses;
Mature Brie
Yorkshire Cheddar
Crumbly Wensleydale
Water biscuits & warm bread
This is also offered with a selection of cured hams, baby pickled onions & sunblushed tomatoes

£10.00 + vat per guest

How about a traditional approach?:

Pie & Peas Menu

Choose from two of the following:

Chicken & leek lattice, Cornish pasty, meat & potato pie, steak & kidney pie, chicken & mushroom, four cheese & onion slice
Offered with potato wedges, onion gravy & mushy peas

£16.50 + vat per guest

Hog Roast **£13.50 + vat per guest - minimum 100 guests ****

A traditionally roasted hog served with floured bap, seasonal stuffing & apple sauce

All evening food is available for a minimum of 50 guests following a main meal

You may require additional china and staff – your Event Manager will be happy to advise you.

** Please note this is served as a sandwich without china



dine at allerton traditional english buffet

Treat yourself to a tasty selection of classic British Fare, complemented by a mouth-watering assortment of freshly made sandwiches now with new mini roll selection to include some of the following:

Chunky cheddar, pickle & crisp lettuce v
Roast chicken with thyme stuffing & cranberry sauce
Roast beef & horseradish
Vintage cheddar & spring onion v
Tuna mayonnaise & cucumber
Egg mayonnaise with grain mustard & cress v

Flaky Pastry Sausage Rolls & Mini Pork Pies

Tomato sauce dip, HP sauce

Mini Quiches to include some of the following:

Cheese, onion & chive, mushroom, roasted vegetable v

Mini Scotch Eggs

Tomato chutney

'Ploughmans Platter' v, to include:

Baby pickled dill cucumbers, pickled onions, cherry tomatoes, chunks of mature Cheddar cheese, chunks of crisp cucumber, Salted Crisps

* * * *

Mini Muffin Selection

or

Fruit Basket

to include a selection of clementines, satsumas, Braeburn apples, bananas, strawberries & plums

£13.50 + vat per guest

v - suitable for vegetarians



dine at allerton mediterranean fusion

A variety of individual Pitta Breads, filled with some of the following:-

Coronation chicken with fresh coriander,
Roasted Mediterranean vegetables with
black pepper cream cheese, v
Flaked tuna with mayonnaise, paprika &
crunchy peppers

A Flatbread wrap filled with either

Beef in a tangy tomato, basil & roasted onion salsa
or mozzarella with sunblushed tomatoes & shredded basil v

Fillet of Chicken Kebab

Sweet chilli glaze

Crisp Vegetable Samosa v

Shredded Duck Spring Rolls

Plum sauce & cucumber

Assorted Mini Poppadoms v

offered with minted yoghurt & mango relish

Fruit Basket

to include a selection of clementines, satsumas,
Braeburn apples, bananas, strawberries & plums

or

Mini Fruit Tartlets

£13.50 + vat per guests

v - suitable for vegetarians



dine at allerton new york deli-cious

A selection of mini 'sub' rolls and bagels, filled with some of the following:-

Smoked Salmon

Lime cream cheese

Bacon, Crisp Lettuce & Tomato

Mustard mayonnaise

Peppered Pastrami

Shredded pickles & Swiss cheese

Cheddar Cheese v

Crunchy coleslaw

Sliced Egg v

Chive mayonnaise & crisp salad

Tasty Trio of Goujons v

Spinach & feta, Monterey Jack cheese & onion, carrot & coriander with onion relish

Manhattan Spiced & Fried Chicken Fillets

Caesar mayonnaise

Mini Deep Base Pizza

Pepperoni & cheddar, roasted pepper & red onion v

Mini Cheesecake Selection

New York vanilla, pecan, raspberry, chocolate & orange

or

Fruit Bowl

to include a selection of clementines, satsumas, Braeburn apples, bananas, strawberries & plums

£13.50 + vat per guest

v - suitable for vegetarians



dine at allerton finishing touches

Just a few of the additional items that are available to give your event that special touch...



Brightly coloured glassware to add another dimension to your table setting...

Glass or ceramic charger plates will make tables look spectacular.

Glass nightlights add a feeling of intimacy to large tables, especially when night falls...

A vast array of linen is available... from Ivory Damask to Crisp White Linen.

Silver cutlery reflects the light and brings elegance to your table...

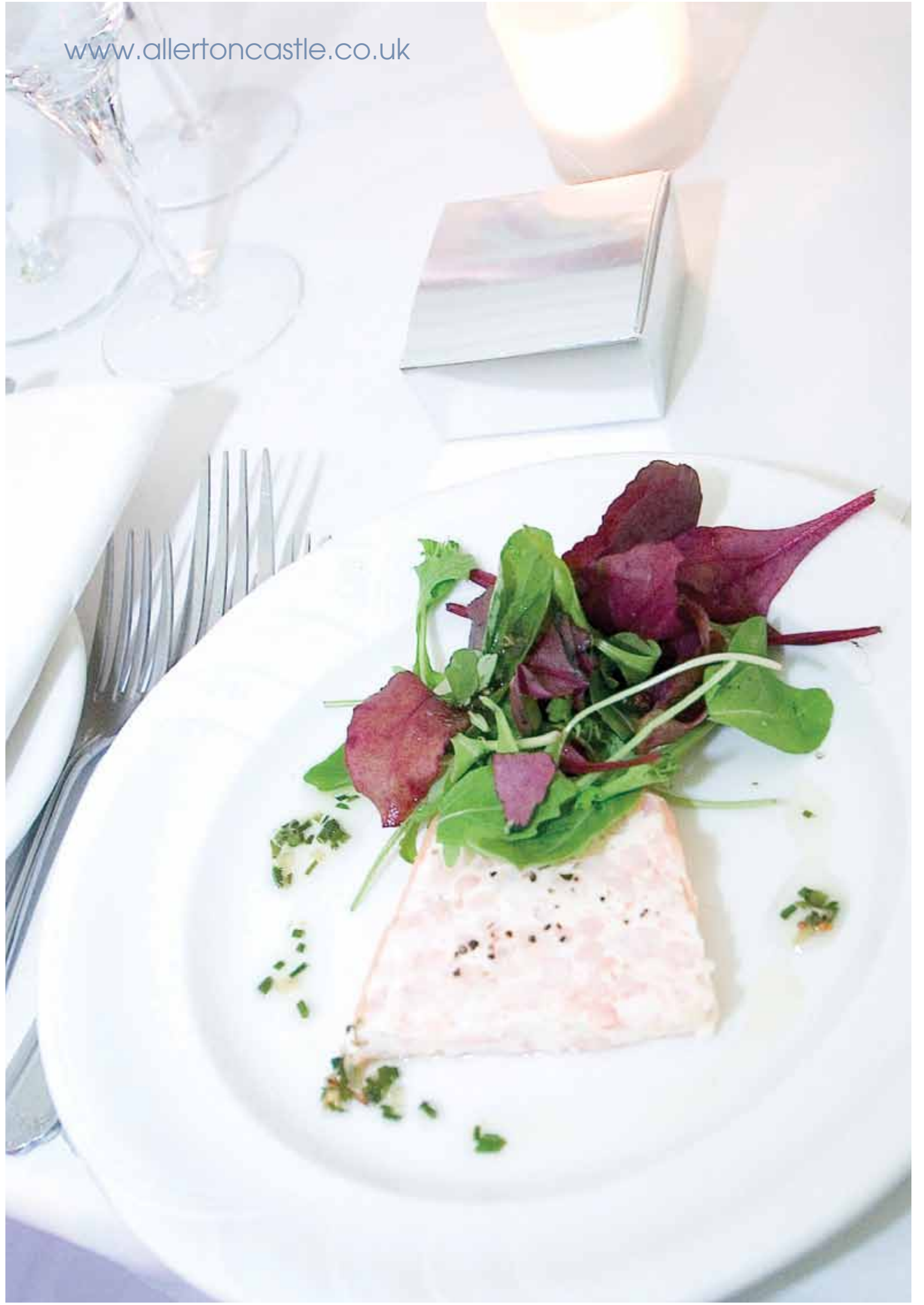
Our Storm Lanterns and Flaming Torches will add that extra atmosphere on arrival.

Dine Patisserie: call us and we can create the wedding cake of your dreams!

We can organise all of your wedding stationery

Anything is possible...don't be afraid to ask...!!!

Please contact the events office on **01423 331123**



dine at allerton forget me not

Nothing is too much trouble for our specialised Event team here at Dine....let us know your requirements and we will deliver.



To progress your event, please contact the events office on **01423 331123**

- Special dietary requirements can always be accommodated with a little notice; please let us have these clearly marked on your table plan at least 14 days before your event.
- Some dishes may incur a small surcharge dependent upon seasonality and complexity. In the event that ingredients become unavailable due to circumstances beyond the company's control, Dine reserve the right to make suitable substitutions.
- Staff costs are included in the package prices shown. Costs for the Allerton packages are based on 1 member of staff per table and on 10 guests to a table. Costs for the Castle Package are based on 2 members of staff per 3 tables and on 10 guests to a table.
- If you would rather have fewer guests at each table, please feel free to request a cost for this service.
- All prices are subject to VAT at the prevailing rate.
- These prices apply to events based on a minimum of 80 guests.
- Holiday Periods (e.g. Christmas & Bank Holidays) will attract a different pricing structure; please ask for a specific quote.
- Some venues will require mobile kitchen units, delivery and collection and additional staff members. Speak to your Event Manager.
- Variations to menus will require additional chefs and equipment.

Package for events held up to 30/09/12

Allerton	£75.00 + vat per person
Castle	£58.00 + vat per person

Package for events held up to 30/09/13

Allerton	£78.50 + vat per person
Castle	£62.00 + vat per person

As per our terms and conditions, Dine reserves the right to requote up to 2 months beforehand should our costs have increased.

a memorable event

many thanks to dine at allerton castle

We just wanted to say a massive thank you for all your help and hard work in planning our special day and on the day its self. You have been absolutely amazing and made the whole thing so easy. The day completely exceeded all our expectations and was totally breathtaking, we are still struggling to take it all in! We absolutely loved every single minute of it and would not have changed a thing.

The venue of course looked amazing and you and your staff were absolutely outstanding. I have never been to a wedding with service like it and everyone has commented on how nothing was too much trouble and how excellent you all were. It was like a military operation, we loved the ear pieces! but you were totally unimposing and disappeared into the background so easily.

The drink just kept on coming, the food was exquisite and again we have loads of comments on how delicious it was. Everyone we have spoken to has said it was the best wedding they have ever been to on every level which is very much down to you and your team. We cannot thank you enough and will be telling everyone how amazing you are.

We just wanted to write you a quick note to thank you from the bottom of our hearts for all your help in the lead up and on the best day of our lives.

You were supportive and so helpful right from the beginning through to the end. You helped make our dream come true and the day was just perfect! Every single member of the Dine team were brilliant and ensured the smooth running of the day.

All our guests said it was the best wedding they had been to. After reading testimonials on your website I knew you and your team were good but you exceeded our expectations - you should be proud of the service you provide.

I wish we could do it all again - we'll have a renewal of our vows there again one day and hopefully you will still be there to co-ordinate it. It was a pleasure getting to know you both and we wish you the best of luck for the future.

many thanks to dine at allerton castle

A perfect day! Many thanks for your part in making Saturday's wedding such a memorable occasion. The quality and presentation of the food was superb and your professionalism throughout the day is to be applauded.

Many thanks to all of you.

We would like to express our huge and sincere thanks to you both for everything you did in the run up to our wedding and on the day itself. Sophie was an absolute star and a real credit to your team - keeping the day running like clockwork, which meant we could relax, confident we were in more than capable hands. Sophie's smiles and warm, friendly nature was just what we needed to calm any nerves!

All of the staff were fantastic - so polite and courteous. The serving of the meal was like a military operation - so precise and professional! Our compliments definitely go to the chef - the food was absolutely amazing, with everyone we spoke to commenting how much they enjoyed it.

All of our guests continue to say what a fabulous day it was - one of the best weddings they have been to. It means so much to us that our guests enjoyed the day as much as we did!

The venue was wonderful and you all helped us to have the most perfect wedding we could have ever wished for, the memories we have will be with us forever.

Please pass on our thanks to everyone involved in making our special day so magical.

Thanks again.

You have both been absolutely wonderful to us! Thank you both so much for all the hard work, time and care you put into our wedding. Despite the hundreds of other weddings you dealt with alongside ours, you always managed to make us feel special and looked after. We had such a great day, the service and food was excellent.

Thank you again - we really appreciate all your efforts. I'd like to wish you lots of luck (and energy!!) for all the other weddings and events. It's been a pleasure to meet you both.

many thanks to dine at allerton castle

Dear All

What can we say!

From the moment Jo set foot into the castle on the day, until the moment we both sadly had to leave the castle at the end of the night, we both had an absolutely superb day. Nothing in our wildest dreams, (and there were plenty), could have prepared us for the day we had.

All your staff were absolutely superb - where did they all come from by the way - and nothing was too much for them. For example, Lyndsay could see I was struggling to sort out the buttonholes, she soon got stuck in and sorted everyone out. Kevin could see I was struggling to get everyone sorted for the fireworks, he told me to leave it to him and that's exactly what I did - he soon got everyone moving.

The wine/beer was plentiful prior to the meal and your waiters were excellent. One or two had some fun with my mates which was good - your staff really appeared to be enjoying themselves which makes a difference at these events. The food was superb, and again the service provided by the waiters and waitresses was second to none - they could not have done any more. I am sure there are many people who assist behind the scenes and please pass on our thanks to them.

Finally, very very special thanks to you personally - at our initial meeting I had several questions which, without making me feel stupid, you answered and made me feel at ease. During the day, you were always on hand to answer any questions and kept the day moving without making us feel rushed - absolutely brilliant.

We were given a lot of advice prior to the wedding, and a common theme was Enjoy the Day. Since our wedding, we have asked this question to ourselves and can honestly say we would not have changed a thing - I think that says it all.

Once again, our utmost thanks to everyone involved.